

# SHOWTIME

## PRIMI PIATTI

(VG) MINISTRONE DI CEREALI E FASUL  
Mixed Vegetable Soup with "Fasul" Cannellini Beans, Mixed Grains & Kale  
Served with Focaccia Bread

(V) INSALATA DI CAPRINO BELLINI  
Grilled Goat's Cheese, Peach & Apricot, Balsamic Honey Dressing

PENNE AL SALMONE E MASCARPONE  
Penne Pasta with Fresh Salmon, Dill & Mascarpone Cream Sauce

PÂTÉ DI ANATRA AL MOSCATO  
Duck & Port Parfait with Sweet Moscato Wine & Fruit Chutney, Brioche Bread

PROSCIUTTO E MELONE AL PARMIGIANO  
Parma Ham & Cantaloupe Melon, Crispy Parmesan Tuille

(V) LARGE YORKSHIRE PUDDING  
Served with Thyme & Onion Gravy

## SECONDI PIATTI

ARROSTO DI MANZO ALL INGLESE  
Roasted Angus Beef (served pink) with Roast Potatoes & Yorkshire Pudding

ORATA ALLA SICILIANA  
Grilled Sea Bream Fillets with Sicilian Style Cous Cous & Red Bell Pepper Sauce

POLLO ALLA SORRENTINA  
Pan-Fried Chicken Breast, Aubergine, Courgette, Tomato, Parmesan, Mozzarella,  
Served with Gratin Potatoes

CONTROFILETTO PORTOBELLO (£10.50 Supplement)  
12oz Angus Sirloin Steak with Béarnaise Sauce, Garlic Sautéed Portobello Mushrooms,  
Served with Skin-on-Fries

GRIGLIATA DI PESCE MISTO (£10.50 Supplement)  
Grilled Selection of Sea Bass, Swordfish, Tuna, Scallop & King Prawn  
Salsa Verde & Minted Crushed Potatoes

(V) CALZONE PRIMAVERA  
Half Moon Pizza Filled with Grilled Vegetables & Mozzarella Cheese, Pomodoro (on the side)

(VG) SPAGHETTI ALLA BOLOGNESE DI LENTICCHIE  
Spaghetti with Ragout of Lentils, Carrots, Onion & Celery

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Selection of Seasonal Vegetables (£2.50 Supplement)

## LA DOLCE VITA

BUDINO DI CIOCCOLATO FONDENTE  
Hot Rich Dark Chocolate Sponge Pudding, Chocolate Ice Cream & Chocolate Fudge Sauce

(VG) COPPA TRICOLORE  
Mango, Peach & Raspberry Sorbet, Fresh Fruit

PACCHERO ALL'ANANAS  
Pineapple "Carpaccio" with Star Anise Cream,  
Red Fruit Coulis & Lemon Sorbet

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CHOICE OF COFFEES & TEAS UPON REQUEST